

MAURITIAN
STANDARD

MS 65:2014

Third edition
2014-01-18

Specification for raw chicken

ICS 67.120.20



Mauritius Standards Bureau

Moka

Gr 11

© MSB 2016



COPYRIGHT PROTECTED DOCUMENT

© MSB 2014

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without permission in writing from Mauritius Standards Bureau at the address below

*Mauritius Standards Bureau
Villa Road
Moka
Mauritius*

*Telephone + (230) 433 3648
Fax + (230) 433 5051/ 433 5150
E-mail msb@intnet.mu*

Table of Contents

Foreword	v
1 Scope	1
2 Normative references	1
3 Terms and definitions.....	2
4 Cold processed treatment.....	4
5 Hygienic Requirements	4
5.1 Hygienic operating requirements	4
5.1.1 Sanitary maintenance of plant	4
5.1.2 Hygiene and health of personnel	5
6 Processing requirements.....	5
7 Microbiological characteristics.....	5
8 Conformation	6
8.1 Defeathering.....	6
8.2 Exposed flesh.....	6
8.3 Disjointed and broken bones	6
8.4 Bruises and discolourations of the skin and flesh	6
9 Defects.....	7
10 Contaminants	8
10.1 Metal contaminants	8
10.2 Maximum Residues limit for veterinary drugs and antibiotics	8
10.3 Maximum Residues limit for pesticides	8
11 Water absorption and retention (frozen carcass only).....	8
12 Sampling and compliance with the standard.....	8
12.1 Sampling.....	8
12.2 Compliance with the standard	9
13 Traceability	10
14 Transportation and storage.....	10
15 Packaging and labelling	11
15.1 Packaging.....	11
15.2 Labelling	11
Annex A (informative) Guide for estimating the relative size of discolorations	12

Annex B (normative) Determination of thaw loss in whole processed chicken	13
Annex C (informative) Sampling.....	16
Annex D (normative) Maximum permissible concentration of metal contaminant in meat and meat products	17
Annex E (informative) Maximum residue limits for veterinary drugs for chicken.....	18
Annex F (normative) Maximum pesticide residue limits for meat and meat products.....	20
Annex G (informative) Maximum pesticides residue limits for poultry meat	21
Bibliography	23

PREVIEW

Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee** through its Subcommittee on Meat and Meat Products. It was approved by the **Standards Council** on **4 December 2013**. It was notified in the Government Gazette on **18 January 2014***.

This third edition cancels and replaces the second edition (MS 65:2007) which has been technically revised.

The main changes are as follows:

- (i) The standard now specifies requirements for raw chicken (*Gallus sp*) carcasses and cuts.
- (ii) Additional requirements have been included on:
 - defects
 - contaminants
 - traceability

* General notice No. 90 of 2014

Blank page

PREVIEW

Specification for raw chicken

1 Scope

This Mauritian Standard specifies requirements for raw chicken (*Gallus sp*) carcasses and cuts (or parts).

This standard also caters for the inspection of the processing of raw chicken.

Products with added ingredients or “chicken preparations” (processed chicken) are excluded.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition (including any amendments) applies.

MS 30	<i>Labelling of prepackaged foods</i>
MS 167:2011	<i>Recommended International Code of Practice – General Principles of Food Hygiene</i>
ISO 6579:2002	<i>Microbiology of food and animal feeding stuffs- Horizontal method for the Detection of Salmonella spp.</i>
ISO 16654:2001	<i>Microbiology of food and animal feeding stuffs – Horizontal method for the Detection of Escherichia coli 0157</i>
ISO 17604	<i>Microbiology of food and animal feeding stuffs - Carcass sampling for microbiological analysis</i>
ISO 18593	<i>Microbiology of food and animal feeding stuffs - Horizontal methods for sampling techniques from surfaces using contact plates and swabs</i>
CAC/GL 21-1997	<i>Principles for the Establishment and Application of Microbiological Criteria for Foods</i>
CAC/GL 78:2011	<i>Guidelines for the control of Campylobacter and Salmonella in chicken meat</i>
CAC/RCP 58:2005	<i>Code of hygienic practice for meat</i>
CAC/RCP 8:1976	<i>Code of practice for the processing and handling of quick frozen foods</i>
Atomic Absorption Spectrophotometric Method	<i>Determination of Arsenic, Antimony, Lead, Copper, Tin, Zinc, Mercury, Cadmium, Fluorine, Selenium</i>